

EVERY DAY
11AM-4PM

Lunch MENU

EXECUTIVE CHEF JEREMY DUCLUT
& SOUS CHEF TREVOR LYMAN

GREAT *to* SHARE

- Trio of Dip** v • GF \$16
hummus, avocado dip, blue cheese dip,
served with chips and assorted veggies
- Smoked Salmon Duo** \$17
cucumber, capers, red onion,
lemon pepper sour cream
- Cauliflower Bites** v • GF \$14
honey sriracha, sesame seeds
- Fried Shrimp Basket** \$18
dipping sauces
- Chef's Cheese Assortment** v \$26
selection of five cheeses and accoutrements
- Braised Calamari** \$15.5
puttanesca style, grilled garlic bread
- Fried Brussels Sprouts** GF \$13
crispy bacon, Italian long hot peppers,
parmesan cheese
- Yellowfin Tuna Tartare** GF \$15
avocado, habanero aioli, cilantro, potato chips*
- Steamed Mussels** \$15.5
Tabasco butter-dark beer sauce,
grilled garlic bread*
- Burrata Mozzarella Toast** v \$13.5
pomegranate, vincotto, roasted almonds

**GRILLED CHEESE
& TOMATO SOUP**

add tomato \$1 **\$15.5**
add bacon \$2



BETWEEN *the* BREAD \$16

SERVED WITH FRENCH FRIES
Substitute french fries for a side salad, a soup, or any side, additional \$2

- Cassis Burger**
burgundy onion mustard jam, gruyère cheese
- Croque Monsieur**
smoked ham, béchamel and gruyère cheese
- Maine Lobster Salad BLT +\$3**
- Smoked Salmon**
cucumber, cream cheese, alfalfa sprouts, fresh baked croissant*
- Braised Pork Belly Banh Mi**
cucumber, pickled carrot, scallions, cilantro, mayonnaise
- Fried Shrimp Po' Boy**
shredded iceberg, tomatoes, bourbon aioli*
- Crispy Chicken Breast**
broccoli rabe, Italian long hot peppers, provolone and
parmesan cheese



**CHIPOTLE CHICKEN
QUESADILLA**
\$15.5
avocado dip, sour cream, salsa picante

SALADS \$13.75

- ADD PROTEIN TO ANY SALAD + \$8**
grilled or fried chicken breast, duck confit, sautéed shrimp, salmon*
Add Bistro Steak \$12
- Roasted Tomato, Burrata Mozzarella & Avocado** v • GF
basil pesto, balsamic glaze
- Roasted Beets and Baby Arugula** v • GF
Humboldt Fog cheese, candied walnuts, lemon vinaigrette
- Mixed Berries** v
baby spinach, pomegranate, brie cheese crostini
- House Cured Smoked Salmon** GF
butter lettuce, corn, avocado, white balsamic dressing
- Baby Kale and Puffed Quinoa** v • GF
Marcona almonds, dried cherries, feta cheese,
dark balsamic vinegar, EVOO
- Iceberg Wedge** GF
applewood smoked bacon, red onions, tomatoes, scallions,
blue cheese crumbles, blue cheese dressing
- Chipotle Chicken Cobb Salad** GF
avocado, corn, bacon, tomatoes, red onion, hard boiled eggs

SOUPS \$8

- Soup of the Day** – chef's creation
- French Onion** – croutons, provolone cheese
- Tomato Bisque** – parmesan cheese v • GF



SHELLFISH GF

- Oyster on the Half Shell**
champagne mignonette
half dozen* \$18
dozen* \$32
- Shrimp Cocktail** \$17
bourbon aioli, cocktail sauce*
- Plateau** \$75
12 oysters, 12 shrimp, lobster salad,
1 pound of snow crab, champagne mignonette,
bourbon aioli, cocktail sauce

SIDES

- French Fries** \$6.5
 - Potato Chips** \$6.5
 - Onion Rings** \$7
 - Mac and Cheese** \$7
with jalapeños \$8
with lobster \$10
- Broccoli Rabe** \$8
v • GF
garlic, pepper flakes

VEGETARIAN & GLUTEN-FREE
OPTIONS INDICATED WITH – V • GF



PRIVATE DINING ROOM AVAILABLE FOR
YOUR SPECIAL EVENT – PLEASE INQUIRE

An 18% gratuity may be added for parties of 6 or more. Substitutions & additions may be subject to additional charge.
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.